



VILLA WOLF 2020 Pinot Noir Rosé

A perfectly balanced, food-friendly Rosé that displays the fruity delicacy of Pinot Noir on a fine mineral frame.

The Villa Wolf Pinot Noir Rosé is made with fruit from vineyards that are farmed expressly for the purpose of producing a true rosé (no *saignée* or coloring with red wine). Only perfectly ripe, healthy grapes are selected. Upon harvest the fruit is given a brief maceration (four to six hours) to extract a lovely pink color from the Pinot Noir grapes. The wine is delicate and refreshing, with deliciously bright fruit flavors and a clean, zippy finish.

THE 2020 VINTAGE

Because of its very early start, the 2020 growing season caused some viticultural concerns from the very beginning. But thanks to the intuition and exertions of our very dedicated vineyard team, this year turned out to be extraordinary. To put it in perspective, Patrick Möllendorf, head winemaker at Villa Wolf, commented that 2020 “reminds me a lot of the harmonious 2012 vintage, which had conditions that were almost as ideal as this year and produced wines that now show enormous aging potential.” The 2020 Rosé has a wonderfully complex mouthfeel and impressive substance on the palate. This vintage leans a bit more toward white fruits, such as melon and white currants, but with a characteristic nuance of strawberry in the aroma.

THE VILLA WOLF WINERY

Founded in 1756, the Villa Wolf winery was a successful and highly regarded wine estate for more than two centuries. Ernst Loosen, owner of Dr. Loosen, took over the winery in 1996, launching a dramatic revival of the estate’s quality and reputation. The Villa Wolf varietal line-up features exceptionally affordable, classic Pfalz wines made from traditional grape varieties. The Pfalz (aka ‘Palatinate’) region is in the Rhine river valley in southwest Germany. Because it is one of the warmer and drier areas of cool-climate Germany, wine grapes do quite well here, where it is possible to achieve full ripeness in every vintage.



TECHNICAL INFO

Appellation: Pfalz, Germany
Viticulture: Sustainable
Harvest: No over-ripe or botrytis-affected fruit
Vinification: Brief maceration to extract color. Fermentation in stainless steel. No malolactic. Light filtration before bottling. No fining.
Alcohol: 11.5%
Residual Sweetness: 11.6 grams/liter
Total Acidity: 7.4 grams/liter
UPC: 183103000174

NUTRITION INFO

Calories: 104 per serving (5 oz.)
Carbohydrate & Sugar: 1.7 grams per serving
Fat & Cholesterol: None
Sustainably Grown
Pesticide & Herbicide Free
GMO Free
Gluten Free
Vegan